

Green Idli



Ingredients:

Idlis – 4 to 5, chopped

Mint Leaves – a small bunch, cleaned, washed, chopped

Coriander Leaves – a small bunch, cleaned, washed, chopped

Coconut – 1/2 cup, grated

Tamarind – little

Green Chillies – 3 to 5

Mustard Seeds – 1 tsp

Asafoetida Powder – 1/4 tsp

Ghee – 1 tblsp

Oil as required

Salt as per taste

Method:

1. Heat oil in a pan over medium flame.
2. Add the mint leaves, coriander leaves, tamarind, coconut, salt and green chillies.
3. Stir well and remove after a minute.
4. Grind to a smooth paste.
5. Heat ghee in a pan.
6. Fry the mustard seeds and asafoetida powder for 30 seconds.
7. Add the ground chutney and idli pieces.
8. Mix well and remove to a servingg plate.
9. Serve at once.